

ABSTRACT

The invention provides edible cashew nuts with intact testa (or skins/husks) remaining on the nut, as well as systems and methods for preparing the same. The process entails reducing levels of inedible chemicals, and in particular tannins and polyphenols, contained in cashew testa to render an edible testa-on cashew product. As part of the chemical removal process the edible testa-on cashew products can be infused and/or coated with a variety of spices and flavorings, including, but not limited to salt, sugar, chocolate, honey and/or other edible materials.